

## Bosman Generation 8 Chardonnay 2025

Colour: Pale straw to light lemon.

Nose: Bright citrus, green apple and hints of white peach with some mineral notes.

Palate: Light to medium-bodied with a crisp acidity. Flavours of lemon and lime, green apple and peachy stone fruit combine for a clean, wholesome fruit expression.

Fresh cheeses like goat's cheese, ricotta or mild Brie. The clean, citrusy profile pairs well with sushi or lightly seasoned grilled sea-food such as white fish or prawns.

**variety** : Chardonnay | 100%

**winery** : Bosman Family Vineyards

**winemaker** : Corlea Fourie

**wine of origin** : Western Cape

**analysis** : alc : 12.65 % vol   rs : 5.6 g/l   pH : 3.34   ta : 5.6 g/l

**type** : White   **style** : Dry   **body** : Medium

**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

**ageing** : Drinking well now but can be enjoyed for another 5 years if cellared correctly.

Generation 8, our generation, has a deep respect for provenance, coupled with a passion for progress on the land where we live and work together. This holds us accountable for producing excellence now.

'Dedicated to better' is our motto both in terms of wine quality and the impact we have on the environment and our community. True to origin, these single varietal, fruit-driven wines are an honest rendition of terroir and mutual trust.

**in the vineyard** : The components of this wine are from different sites planted on decomposed granite in the Bovlei, and parcels on schist soils on our farm close to Hermon, and components from our Voor-Paardeberg farm. From young fruit-driven vineyards to older vineyards with a more elegant, complex fruit expression, all are sensitively blended for the best result.

**in the cellar** : For Chardonnay, the most important factor is deciding when to pick. Ripeness is key, but acidity levels give the wine that all-important lift. The settled juice is inoculated and fermented at cool temperatures to ensure a long fermentation. This aids the development of complex, compounded flavours. The wine is left on the fermentation lees, which are stirred every fortnight, to add to the mouthfeel and overall integration.



### Bosman Family Vineyards

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